

## Home-made Thanksgiving Recipes from Clean Your Plate

These recipes were used in a public taste testing with 6ABC. The test was to compare home-made scratch dishes with their “instant” counterparts. The television segment will air Thanksgiving week. The following side dishes are welcome additions to your table. These recipes will help even the most novice cook make home-made food: Simple Mashed Potatoes, Easy Cranberry Sauce, Traditional Stuffing, Best Pie Crust, Pumpkin Pie

### Simple Mashed Potatoes

Makes 6 servings

These rustic potatoes include the skins. You can make them thicker or thinner by varying the amount of half and half.

3 lb Yukon Gold potatoes (preferably large)

1 teaspoons salt

1 cup half and half

1 stick (1/2 cup) unsalted butter

Salt and pepper to taste

Directions:

1. Cut potatoes into 1-inch cubes. Transfer to a heavy saucepan and add enough cold water to cover the potatoes by two inches. Add 1 teaspoon salt and bring mixture to a boil. Reduce heat and simmer, partially covered, until potatoes are fork tender, 10 to 15 minutes.
2. Drain the potatoes in a colander. Return them to the pan and cook over moderate heat, shaking the pan occasionally for 1 to 2 minutes. Take potatoes off heat. Mash potatoes, cover and keep warm.
3. Heat half and half and butter in a saucepan over moderate heat until the butter is mostly melted. Fold mixture into the mashed potatoes. Season with salt and pepper.

Recipe courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia

## Easy Cranberry Sauce

Makes 3 cups

If you've never done fresh cranberry sauce, you won't believe how easy it can be!

1/4 cup orange juice

3/4 cup water

2/3 cup sugar

1 (12-ounce) package fresh or frozen cranberries

Directions:

1. Combine water, juice and sugar in a medium saucepan; bring to a boil.
2. Add cranberries. Cook mixture over medium-low heat until slightly thickened and the cranberries start to pop, approximately 8 minutes.
3. Spoon mixture into a bowl. Chill sauce for 2 hours in the refrigerator. Serve cold or room temperature.

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## Traditional Stuffing

Makes six servings

6 cups of 1/2" cubed rustic bread (bags of cubed bread can be found in most bakeries during Thanksgiving)

1/4 cup (1/2 stick) unsalted butter

2 cups chopped onions (about 1 medium)

2 stalks celery chopped

2 Tablespoons chopped fresh Italian parsley

1 Tablespoons chopped fresh sage

1 Tablespoon chopped fresh thyme

1 large egg

1 teaspoons salt

1/2 teaspoon coarsely ground black pepper

1 cup chicken broth

Directions:

1. Preheat oven to 350°F. Butter an 8"x8" baking dish.
2. Place bread cubes on a half sheet pan. Place pan in the oven and bake until bread is crusty but not hard, 5 - 10 minutes total. Transfer to very large bowl and cool.
3. Place butter in a heavy large skillet over medium heat. When butter starts to get foamy, add onions and celery. Sauté until the vegetables are just turning translucent, about 5 minutes. Add all the herbs and sauté 1 minute longer.
4. Stir vegetable mixture into the toasted bread cubes.
5. In a small bowl, whisk together the egg, salt, pepper and 1/2 cup broth. Add egg mixture to the stuffing. Add additional broth if the stuffing is dry. Transfer stuffing mixture to the prepared baking dish.
6. Bake stuffing for 40 to 50 minutes until cooked through and crispy on top. Let stand 10 minutes.

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## Best Pie Crust

Makes 1 pie crust

I use this crust for all of my sweet pies. If making something savory, such as a quiche, cut the sugar back to ½ Tablespoon.

6 Tablespoons unsalted butter, cut into 1/4-inch pieces

3 Tablespoons vegetable shortening cut into 1/4-inch pieces

1 1/4 cups unbleached all-purpose flour (6.25 ounces) plus extra for dusting

1/2 teaspoon table salt

1 Tablespoons granulated sugar

3 – 4 Tablespoons ice water

1/4 teaspoon white vinegar

Directions:

1. Chill the cut butter and shortening in the freezer for 15 minutes.
2. Sift together the flour, salt and sugar. Add the partially frozen butter and shortening. Using a wire pastry cutter, incorporate butter and shortening it into the flour until the butter is reduced to the size of broken walnut pieces. Using your fingers, pinch flat any large pieces of butter that remain.
3. In a small bowl, combine 2 Tablespoons ice water and the vinegar. Add to the butter mixture and mix just until the dough comes together. Dough should be tacky but not sticky. Add additional ice water if needed.
4. Remove the dough from the bowl. Flatten into an 8-inch-wide disk. Wrap in plastic, and refrigerate at least 45 minutes.
5. Place the dough between two large sheets of plastic wrap. Roll out the dough to make a 14-inch disk. Transfer dough to a 9-inch pie plate. Ease dough into the pan corners. Crimp pie crust edges. Refrigerate dough-lined pie plate for 20 minutes.
6. Adjust oven rack to center position and preheat oven to 400 degrees. Remove pie pan from refrigerator, line crust with foil, and fill with pie weights or dry beans. Bake for 15 minutes. Remove foil and weights and bake for 5 to 10 additional minutes until the crust is crisp and golden brown.
7. Add desired filling to the baked crust and finish the pie according to the pie directions.

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## Pumpkin Pie

Makes 1 pie

This pie is especially good in a deep 9" crust. The spices are just enough to enhance the pie without drowning out the pumpkin flavor.

1/2 cup sugar

1/4 cup brown sugar

2 teaspoons cinnamon

1/4 teaspoon ground ginger

1/4 teaspoon ground allspice

1/2 teaspoon salt

2 Tablespoons flour

3 eggs

1/2 tsp vanilla

1 (15 oz.) can pumpkin puree

12 oz. can evaporated milk

1 baked 9" pie shell (store bought or home-made)

Directions:

1. Place oven rack to the center position. Preheat oven to 400 deg. F.
2. Combine dry mixture of sugar through flour. Set mixture aside.
3. In a large bowl, lightly beat eggs and vanilla. Whisk in pumpkin and evaporated milk. Stir into the dry mixture.
4. Pour batter into the prepared pie crust. Bake 15 minutes. Reduce the temperature to 325 deg. F. and bake for 30 - 35 minutes. Cool and serve.

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